

IN THE CLAIMS

1. (Currently Amended) ~~An improved~~ A process for the stabilization of 2-acetyl-1-pyrroline, ~~a basmati aroma producing principle~~; the ~~said~~ process comprising the steps of:

(a) dissolving a binder in water containing ~~few drops of~~ an emulsifier to form a solution,

(b) adding an ethanol solution of 2-acetyl-1-pyrroline to the step (a) solution formed in step (a) to form a step (b) solution,

(c) homogenizing the step (b) solution to form a homogenized solution for ~~a time period of 3 to 5 minutes~~, and

(d) drying the homogenized solution of step (c) to form~~obtain the~~ ~~stabilized flavor~~ 2-acetyl-1-pyrroline in a dispersible dry powder form, wherein said steps (a)-(d) form the 2-acetyl-1-pyrroline as a non-labile flavorant that can impart a basmati aroma to a foodstuff.

2. (Curerntly Amended) The process of claim 1, wherein in step (a), the binder ~~used~~ is a vegetable source.

3. (Currently Amended) The process of claim 2, wherein the binder ~~used~~ is selected

from a the group consisting of gum acacia, starch ~~or~~ and mixures thereof.

4. (Currently Amended) The process of claim 1, wherein the ~~ratio of~~ 2-acetyl-1-pyrroline ~~and is added with respect to the binder used is in a weight ratio~~ the ratio of 0.1 to 1.0:2000.

5. (Currently Amended) The process of claim 1, wherein in step (a), the emulsifier ~~used~~ is selected from a the group consisting of Tween 80, ~~Tween 60~~ and ~~more preferably~~ Tween 60.

6. (Cancelled).

7. (Currently Amended) The ~~A~~ process of claim 1, wherein in step (d) the drying is ~~performed by~~ comprises vacuum shelf drying or spray drying.

8. (Currently Amended) The ~~A~~ process of claim 7, wherein the drying is vacuum shelf drying and is performed at reduced pressure of 24" and at a temperature in the range of 30° - 60°C.

9. (Currently Amended) The ~~A~~ process of claim 7, wherein the drying is spray drying and is carried by using a feed rate of 80 ml/min[.] with an inlet air temperature of 140°C and outlet temperature of 80°C.

10. (Cancelled).

11. (New) The process according to claim 1, wherein the process consists essentially of the steps (a)-(d).

12. (New) The process according to claim 1, wherein the non-labile flavorant does not comprise a salt of 2-acetyl-1-pyrroline.

13. (New) The process according to claim 1, wherein the water to which the binder is added in step (a) contains 4 drops of the emulsifier.

14. (New) The process according to claim 1, wherein the step (b) solution is homogenized for 3 to 5 minutes in step (c).

15. (New) A non-labile flavorant prepared by the process of claim 1.

16. (New) A method for flavoring a foodstuff comprising providing the non-labile flavorant of claim 15 and adding it as is to the foodstuff.